



GAILY COLOBED FRUIT COCKTAIL and avocado in a sour cream-cranberry juice cocktail gelatine mold make Christmas Wreath Salad perfect for a holiday feast.

Season's Reds and Greens Blend in Holiday Mold

The colors of Christmas abound in Christmas Wreath Salad, a gala gelatin mold certain to set a festive and flavorful mood for a lavish holiday dinner.

Topping a snowy sour cream layer flecked with bite-size pieces of canned fruit cocktail, is a rich-red cranberry juice cocktail layer containing light green-yellow slices of avocado.

The garnish is appropriately colorful, too with chickory and the assortment of fruits found in canned fruit cocktail highlighted by the red of maraschino cherries.

Now that winter varieties of California avocados are coming into local markets in good supply, serve velvety-smooth avocado half-shells sprinkled with citrus juice and filled with drained canned fruit cocktail as an appetizer.

canned fruit cocktail recognizes practically no bounds. It enhances an array of cakes, pies, puddings, parfaits, cookies and sundaes.

And should you be serving baked ham during the holidays, vari-flavored canned fruit cocktail in the sauce lends real sparkle to the meat.

CHRISTMAS WREATH SALAD

- 1 can (1 lb. 1 oz.) fruit cocktail
- 2 envelopes plain gelatin
- 1/2 cup water
- 1 pint cranberry juice cocktail
- 2 tbs. lemon juice
- 1 tbs. sugar
- Dash salt
- 1 avocado
- 1 cup dairy sour cream
- Chickory

Drain fruit cocktail, saving syrup. Soften gelatin in water. In saucepan bring syrup, cranberry juice cocktail, lemon juice, sugar and salt to boil.

Dissolve gelatin in the hot mixture. Measure 1 cup gelatin mixture and pour into 6-cup ring mold; chill until syrupy.

Cut avocado lengthwise into halves; remove seed and

skin. Slice avocado and arrange in mold. Chill until almost firm.

Blend sour cream into remaining gelatin mixture. Chill until mixture mounds on spoon. Stir in fruit cocktail, reserving 1/2 cup for garnish. Pour into mold over avocado layer. Chill several hours until firm. Unmold on platter. Garnish with chickory and reserved fruit cocktail.

Cutlery Set Available as Described

New minute brew Nescafe has a unique offer detailed on this page.

Two inner seals from 6 ounce or 10 ounce jars of Nescafe together with your name and address filled out on the certificate included bring you the Quikut cutlery set as described.

This offer is made to get you to try the new, richer Nescafe in the new, convenient jar.

Nescafe believes that if you taste you will enjoy.

POTATOES, EGGS

Variety Breakfast Includes Familiar

Breakfast need not be monotonous if you'll try a variation of the customary eggs and bacon. Scrambled eggs and potatoes are nutritious and rib-sticking and they can be prepared in one skillet.

The protein necessary for energy is provided by the fresh eggs. Flavor and bulk comes from the potatoes, bacon and a hint of onion.

Boil the potatoes in their jackets the night before as you're preparing dinner. Even the onion can be prepared ahead and stored in the refrigerator in an air-tight container.

Except for frying the bacon, you'll have very little on-the-

spot preparation necessary to serve this hearty breakfast.

EGGS AND POTATOES

- 4 to 6 slices bacon, cut in pieces
- 3 to 4 medium potatoes, cooked
- 1 medium onion, chopped
- 3 eggs, beaten
- 2 cups milk
- 1 tsp. salt
- 1/4 tsp. pepper

Fry bacon over medium heat. Meanwhile, cut potatoes crosswise into thin slices. Combine eggs, milk and seasonings.

Remove bacon pieces and add to eggs. Drop potatoes into frying pan and pour egg mixture over top.

Cover and cook over medium-low heat until eggs are set. Serve with additional slices of bacon, if desired.

AMONG MY SOUVENIRS

Our favorite recipe for fudge is this one called Million Dollar Fudge. We have published it before with great success.

Here it is again for new readers and those who failed to keep their old copy.

MILLION DOLLAR FUDGE

- 4 1/2 cups sugar
- 1 can (14 1/2 oz.) evaporated milk
- 2 tbs. butter
- Dash salt
- 1 pkg. (12 oz.) semi-sweet chocolate morsels
- 3 pkgs. (4 oz. each) German's sweet chocolate
- 1 pint marshmallow cream
- 2 cups chopped pecans

Combine sugar, milk, butter and salt. Bring to boil. (This completes its cooking.) Do this over very low heat to prevent scorching.

Meanwhile place remaining ingredients, except nuts, in large bowl. Gradually pour boiling hot syrup over chocolate-marshmallow cream mixture and beat until chocolate is melted.

Stir in nuts. Pour into buttered pans and store in cool place for several hours or overnight to harden before cutting into squares and removing from pans.

USE CRANBERRIES FOR GIFT MAKING

When December comes, Christmas can't be far behind, so homemakers are making gift lists.

While cranberries make sauces and jellies, they also can be used for easy-to-prepare. Nothing is more appreciated than a made-in-your-kitchen gift.

CRANBERRY CONSERVE

- 1 qt. cranberries
- 2 cups water
- 1/2 cup raisins, chopped
- 2 oranges
- 3 cups sugar
- 1/2 cup chopped nuts

Sort and wash berries; add water and cook until skins pop. Press berries through sieve.

Meanwhile grate peel from oranges; remove white membrane and seeds and chop pulp. Combine strained berries, orange pulp, grated peel and raisins.

Cook slowly for 10 minutes. Add sugar and boil rapidly, stirring constantly until thick (about 15 to 20 minutes).

Add chopped nuts and stir well. Remove from heat; skim and stir alternately for 5 minutes.

Ladle into hot glasses and seal immediately with thin layer of paraffin. Cool, then cover glasses with metal or foil lids. Store in cool place.



A HEARTY BREAKFAST of potatoes and eggs with bacon bits includes the customary in a combined dish of variation.

PLENTIFUL CHEESE INFLUENCES MENUS

Cheese is probably one of the world's oldest convenience foods.

It certainly was known and eaten during Biblical times and it is believed that Asian travelers brought the cheese-making art to Europe.

Later, the Romans introduced it to the English and the Pilgrims packed it aboard the Mayflower in 1620.

Today there are hundreds of cheeses; many of them similar. Some are named for the town or community where they are made and these are all imports. A visit to the cheese section of our markets can be an appetizing and educational experience.

There "made in USA" cheese rubs rinds with the best imported varieties and they bow to none.

When planning your menus, remember that cheeses add flavor, high quality protein and glamour to everyday meals. Here are some examples.

For Parsley-Cheese Biscuits, measure out 2 cups

CHRISTMAS CANDY IS CHILD'S DELIGHT

Sweets for the holiday season are a must.

HONEY TWISTS

- 1/2 cup honey
- 1 cup sugar
- 1/2 cup milk
- 1/4 tsp. salt
- 1 tsp. vinegar

Place ingredients in order listed, in deep rather narrow saucepan of at least two-quart capacity and stir until sugar is dissolved.

Cook over low heat to 200 degrees (hard ball test in cold water). Stir occasionally to prevent scorching.

When done pour mixture on greased platter. As soon as it is cool, pull until it is firm.

Cut in one-inch lengths with scissors and wrap in waxed paper. Store in cool place.

Dr. Ross' DOG FOOD



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THE CALIFORNIA EGG COUNCIL



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